

## Turkey Breast in a Dutch Oven

Ahappycamper.com or 208-736-8048

First get the Turkey Breast that has the white and the dark meat together.

What we have here is two 6 lbs. Turkey breasts in a 12" regular Dutch Oven.

Warm and oil your Dutch Oven

Put the Turkey Breast in.

Add about  $\frac{1}{4}$  cup of water

Sprinkle Log Cabin Seasoning on top and a little in the bottom where there is space.

Put the lid on and cook.

About 30 minutes before it is done add the Dressing in all the areas that do not have Turkey.

Put the lid and finish cooking. You will see seam coming from under the lid when it is done.